



CATERING MENU

BAOS

Minimum 10 each required to order

PORK BELLY -

Hacho miso braised pork belly, kimchi cucumber, shiso pickled onions **7**

NAMBAN CHICKEN -

Crispy marinated chicken, egg tartar sauce, chives **7**

TUNA TATAKI -

Sesame crusted seared tuna, miso ginger soy, ponzu jelly, garlic chips **7.5**

CRISPY AVOCADO (VG) -

Crispy fried avocado, miso ginger soy, soy glaze, pickled vegetables **7**

PLATTERS

Each platter feeds 15-20 guests

LEMONGRASS CHICKEN (GF) (TOFU ALSO AVAILABLE) - **160**

Pickled veg, lettuce, on rice or vermicelli

CHICKEN KATSU CURRY - **160**

Breaded chicken, Japanese curry sauce, steamed vegetables, white rice

SALMON SAIKYO MISO - **190**

Miso marinated salmon, white rice, steamed vegetables

CHICKEN NAMBAN - **160**

Crispy boneless chicken thighs, tangy soy glaze, shredded cabbage, pickled veg goma dressing

VEGGIE YAKISOBA (VG) - **150**

red pepper, cabbage, bean sprouts, carrots, crispy tofu, egg noodle



CATERING MENU

SALAD ROLLS

Minimum 10 each required to order.

*All salad rolls are gluten free/nut free, accompanied
sesame sauce(GF)*

GARDEN -

Cucumber, Pickled veg, organic greens, rice noodle

4.5

AVOCADO -

Avocado, pickled veg, organic greens, rice noodle

5

PRAWN -

tiger prawn, pickled veg, organic greens, rice noodle

5

LEMONGRASS CHICKEN

grilled lemongrass chicken, pickled veg, organic greens, rice noodle

5

BANH MI

*Sandwiches are 3" French bread with pickled
vegetables, cucumber, cilantro, pate, aioli*

LEMONGRASS TOFU PUFF -

marinated lemongrass tofu

5.50

VIETNAMESE SPECIAL COLD CUTS -

Vietnamese ham and bacon, headcheese

5.75

LEMONGRASS CHICKEN -

lemongrass marinated grilled chicken

6

CRISPY CHICKEN -

Crispy boneless chicken thighs, tangy soy glaze, shredded cabbage, goma dressing

6



POKE TRAYS

Sizes: ½ feeds 8-10, Large feeds 15-20

(All trays include : crab salad, seaweed salad, edamame, rice puff.

Choice of garlic mayo or spicy shichimi mayo)

SMOKED TOFU - 140

ATLANTIC SALMON - 160

ALBACORE TUNA - 170

SOCKEYE SALMON - 190

SIDES

Each platter feeds 15-20 guests - Half trays available upon request

GARDEN GREENS -

Organic mixed greens, avocado, shiso pickled onions, tomato, cucumber, goma dressing

70

MARINATED EDAMAME -

Hapo dashi marinated chilled edamame

80

GARLIC BUTTER BEANS -

Stir-fried garlic and chili string beans

80

OKONOMI GYOZA (50 pcs) -

Pan-fried pork gyoza, garlic mayo, gyoza sauce, bonito flakes

90

CHICKEN KARAAGE (50 pcs) -

Crispy marinated chicken thighs, shichimi mayo

90



SPECIALTY SUSHI PLATTERS

Soy, ginger, wasabi and chopsticks will be provided

OSHI OPTIONS

Habanero Salmon (GF)(6pcs)

King salmon, habanero oil, karashi su miso, pickled mustard seed

Berry Ebi(GF)(6pcs)

Sushi ebi, garlic mayo, sherry berry glaze, shiso

Shichimi Tuna (6pcs)

BC albacore, shichimi mayo, bubu arare, chive

Potato Bacon (6pcs)

Potato tempura, garlic thyme mayo, smoky unagi, bacon bits, chive

MODERN ROLL OPTIONS

Yuzu California (GF) (8pcs)

Real blue crab, yuzu mayo, tobiko, avocado, cucumber

Curry Dynamite (8pcs)

Korean curry prawn tempura, shiso mayo, cucumber, shichimi spice

Spicy Pineapple (GF) (8pcs)

Spicy salmon mix, endive, chive

See the next page for Specialty Sushi Platter offerings



SPECIALTY SUSHI PLATTERS

See page 3 for oshi & modern roll offerings Soy, ginger, wasabi and chopsticks will be provided.

KIKU PLATTER - 88

(54 pieces, feeds 3-4 guests)

4 Types of choice Oshi Sushi

Your choice of 1 Modern Roll

Also comes with -

1 Cucumber Shiso Maki, 1 Negitoro Don & 16 pieces premium seaweed

RIZ PLATTER - 138

(60 pieces, feeds 4-5 guests)

Your Choice of 3 types of Oshi Sushi

Your Choice of 1 Modern Roll

Also comes with -

1 Cucumber Shiso Maki, 1 Kaisen Don (15 pc Sashimi Don),
Chefs Choice 12pc Premium Nigiri (3 types)

SAKURA PLATTER - 78

(44 pieces, feeds 2-3 guests)

Your Choice of 2 types of Oshi Sushi

Also comes with -

1 Kappa maki (GF), 1 Salmon maki (GF),

1 Futomaki -

(Tiger prawn, tamago, unagi, kanpyo, marinated shitake, cucumber)

1 Sashimi Salad -

(Chefs choice sashimi, organic mixed greens, chive, cucumber, tomato, goma dressing)

4 Inari -

(Marinated tofu, braised burdock, sesame seeds, seasoned sushi rice)



REGULAR SUSHI PLATTERS

Each platter feeds 4-5 guests

Soy, ginger, wasabi and chopsticks will be provided

VEGGIE PLATTER - 55

(50 pieces)

- 1 Avocado roll (GF + V, 8 pieces)
- 1 Yam Tempura roll (8 pieces)
- 1 Garden roll (10 pieces)
- 1 Mango roll (GF + V, 8 pieces)
- 1 Kappa maki (GF + V, 6 pieces)
- 1 Oshinko maki (GF + V, 6 pieces)
- 4 Inari sushi

ASSORTED MAKI PLATTER - 60

(52 pieces)

- 1 Dynamite roll (8 pieces)
- 1 California roll (8 pieces)
- 1 Spicy Salmon roll (8 pieces)
- 1 Yam roll (8 pieces)
- 1 Chef roll (10 pieces)
- 1 Salmon Deluxe roll (10 pieces)

SASHIMI PLATTER - 95

(50 pieces)

- 25 pcs Atlantic salmon sashimi
- 25 pcs Albacore tuna sashimi

ASSORTED SUSHI & SASHIMI PLATTER - 75

(50 pieces)

- 1 California roll (8 pieces)
- 1 Dynamite roll (8 pieces)
- 1 Spicy salmon roll (8 pieces)
- 5 pcs Salmon sashimi
- 5 pcs Tuna sashimi
- 2 pcs Salmon nigiri
- 2 pcs Tuna nigiri
- 2 pcs Ebi nigiri
- 1 Chef roll (10 pieces)

ASSORTED MAKI & NIGIRI PLATTER - 65

(58 pieces)

- 1 California roll (8 pieces)
- 1 Dynamite roll (8 pieces)
- 1 Spicy salmon roll (8 pieces)
- 1 Salmon maki (6 pieces)
- 1 Tuna maki (6 pieces)
- 1 Kappa maki (6 pieces)
- 2 pcs Salmon nigiri
- 2 pcs Tuna nigiri
- 2 pcs Ebi nigiri
- 1 Chef roll (10 pieces)



ORDERING INFO

- email order info to : orders@rizesushi.com
- please allow at least 24 hours in advance for large party orders

(we will do our best to accommodate last minute orders)

- minimum \$150 for delivery (vancouver +\$25, burnaby+\$35, tri cities +\$45)
- please provide contact info and delivery instructions
- 18% auto gratuity on all large party orders
- payments can be processed online via credit card/master card/american express
- direct transfers are acceptable - we will provide bank info
- please provide billing information

115 W 2nd Ave, Vancouver | (778) 388-0800
rizesushi.com/catering | @rizesushi